

# Knife Skills - Vol.2

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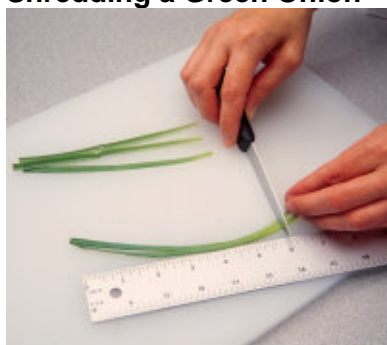
## **CUTTING GREEN ONIONS**



### Trimming a Green Onion



### Shredding a Green Onion





**Mincing a Green Onion**





## Slicing a Green Onion



## CUTTING HERBS







## Mincing Herbs



## Shredding Herbs (Chiffonade)





## CUTTING LEEKS



### Trimming a Leek



## Cleaning a Leek





**Slicing a Leek**





## Mincing a Leek



## Making Leek Strings





## CUTTING MEAT





## Basic Meat Cutting



## Butterflying a Large Piece of Meat



## Thinly Slicing Meat



## Julienning Meat



## Dicing Meat





## Preparing a Rack of Lamb for Roasting



## Preparing a Leg of Lamb for Roasting



## Boning a Leg of Lamb



## CUTTING MUSHROOMS







**Trimming a Mushroom**



**Peeling a Mushroom**



## Slicing a Mushroom





## Julienning a Mushroom





## Dicing a Mushroom



## CUTTING ONIONS



### **Trimming the Root**



Trimming the root from an onion, using a sharp knife

### **Trimming the Stem**



Trimming and Cutting Spring Onions

### **Splitting an Onion**



Cutting the onion in half and beginning to cut that half.

## Peeling an Onion



Using knife to peel onion, next to peeled onion and onion with peel on



### **Slicing Half an Onion into Half Rounds**



### **Slicing Half an Onion into Shreds**



Keeping the Onion cut-side down on a board, and slice through it, this time...

## Dicing an Onion



Half an onion being diced, elevated view

## CUTTING PEARS



## Peeling a Pear



Peeling a pear



## Halving a Pear



Cutting up pears

## Coring a Pear



The core of a halved pear being scooped out using a teaspoon

## Slicing a Pear



Move the knife forward and backward in a sawing motion to produce each slice

## Julienning a Pear



Cut the halves into wedges



### Dicing a Pear



Hold the julienned strips together and cut it into cubes and they should be uniform

### Cutting a Pear Fan





A peeled pear having spiral strips cut into it

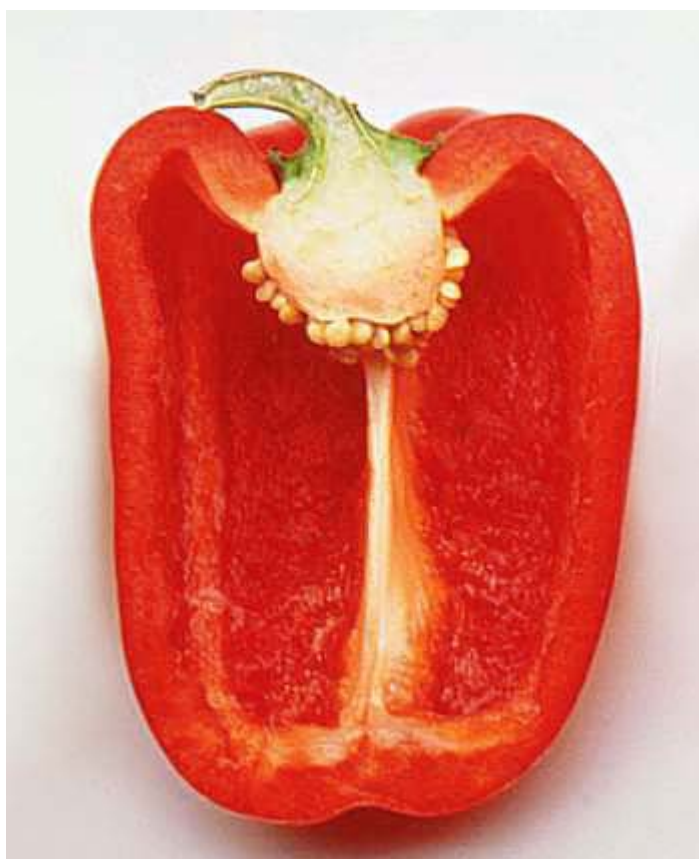
## CUTTING PEPPERS



## Trimming a Pepper



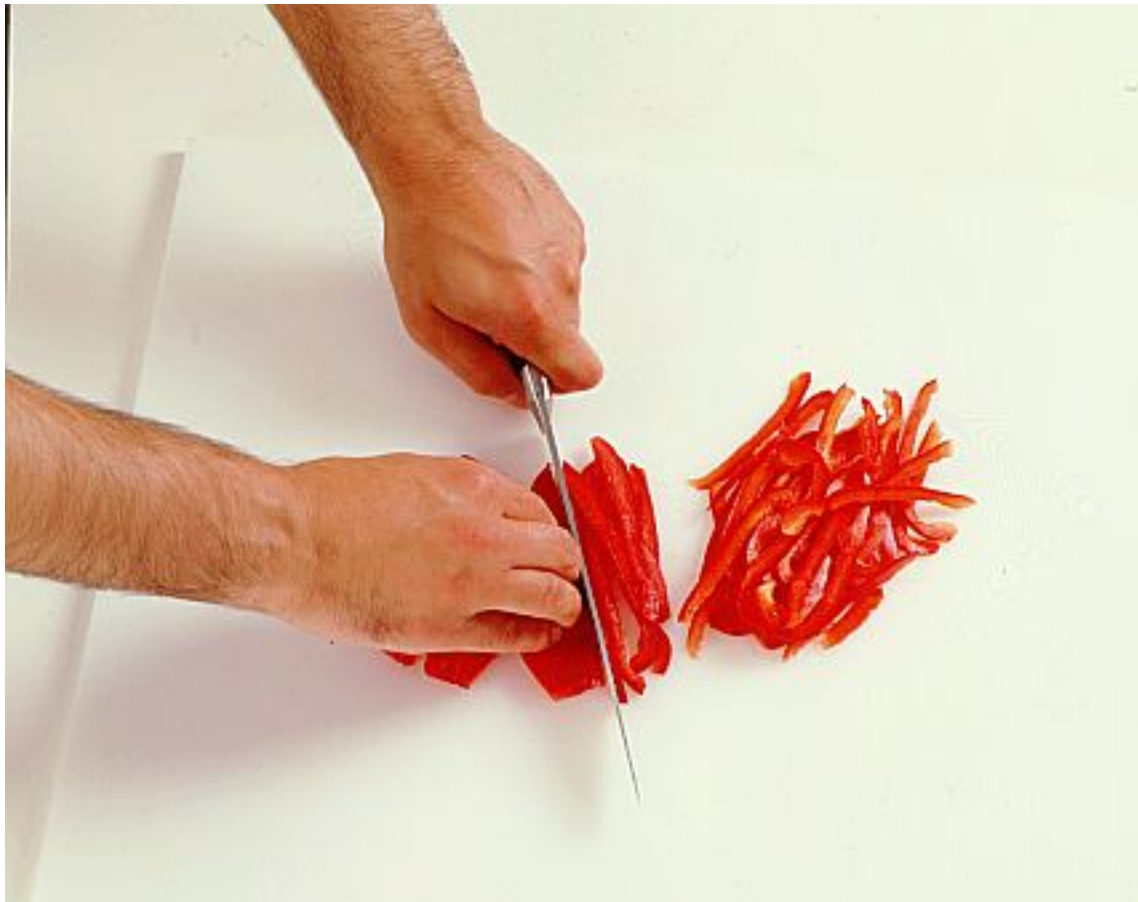






Scraping out seeds from inside a halved green pepper with a knife

## Julienning a Pepper



Cutting red Bell Pepper into strips

## Dicing a Pepper



Chopping pepper



## CUTTING PINEAPPLE





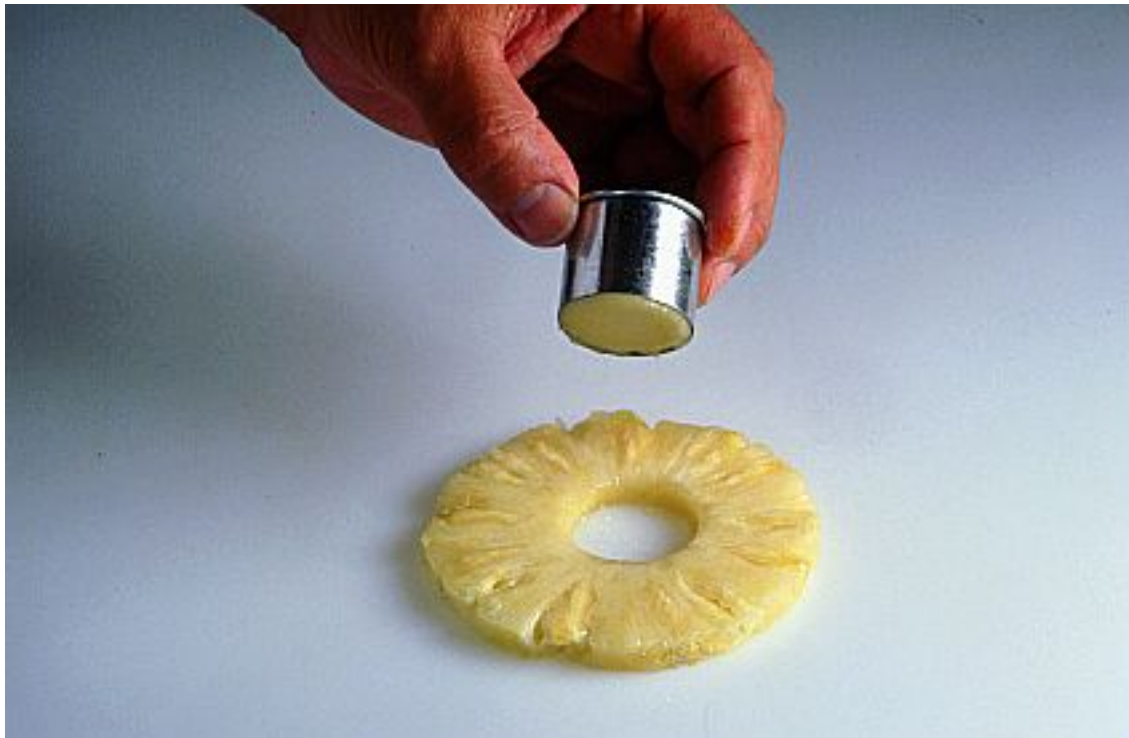
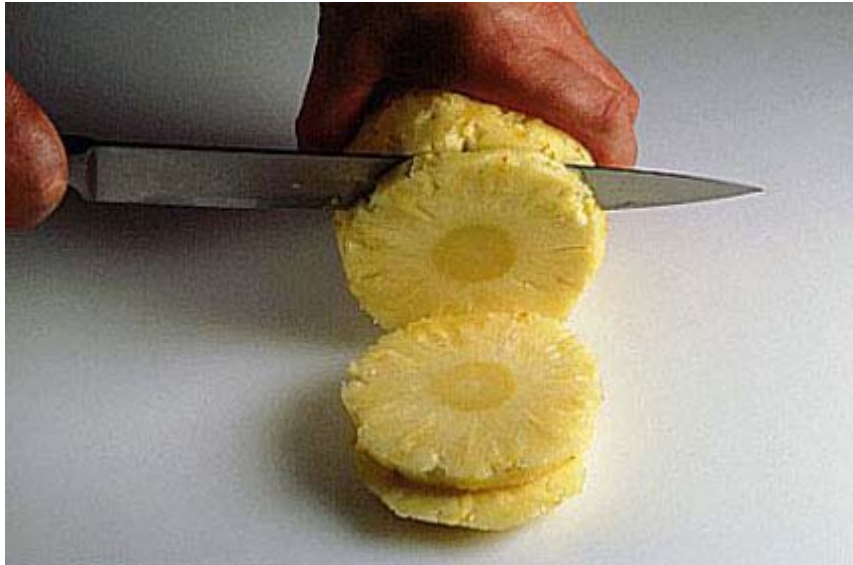
## Peeling a Pineapple





Cutting off thick strips of Skin from Pineapple

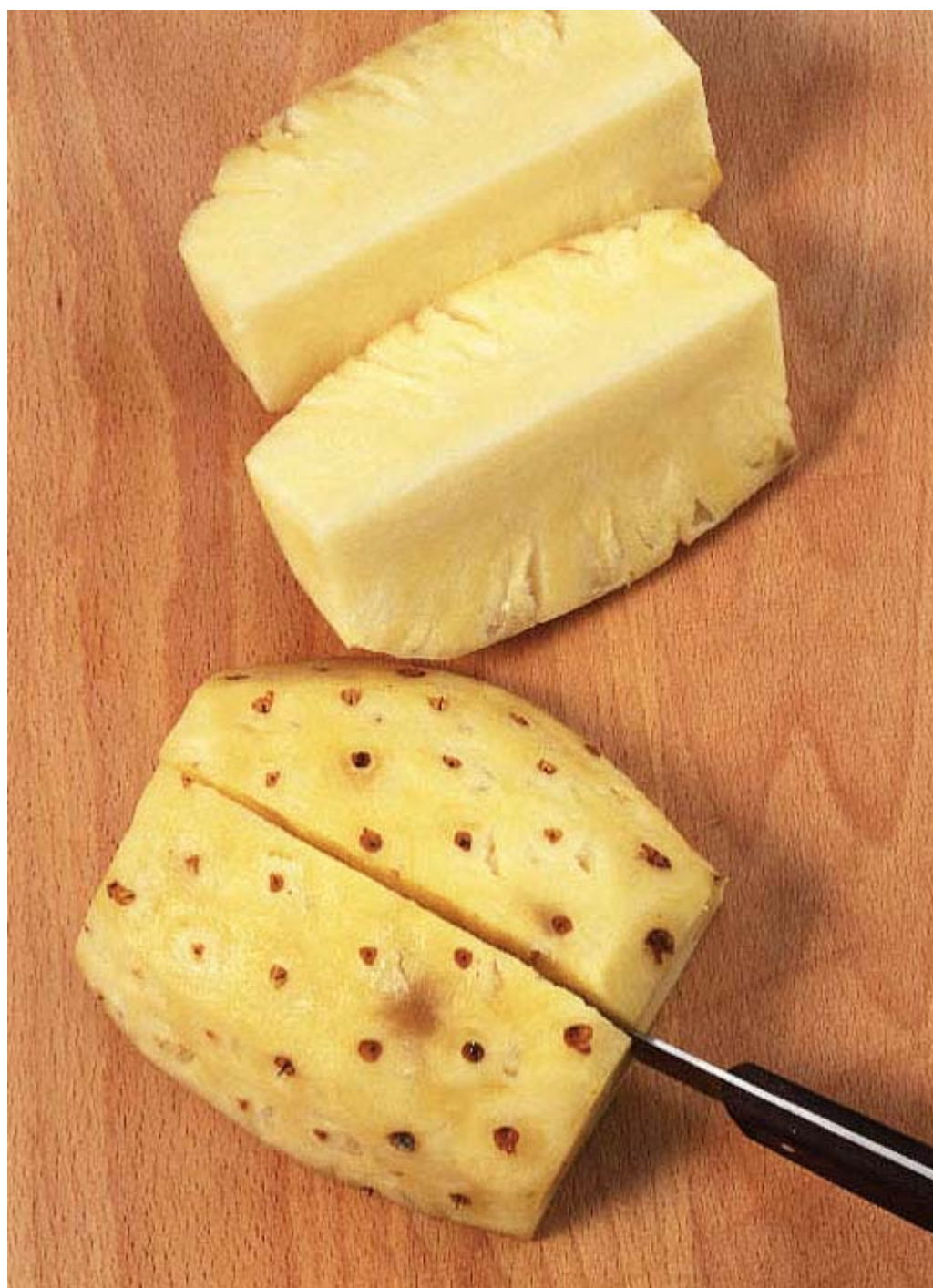
## Slicing a Pineapple



Using a pastry cutter to cut out the centre of pineapple slices



## Wedge-Cutting a Pineapple









Cutting pineapple into chunks

## CUTTING POTATOES



## Peeling a Potato



## Peeling Raw Potatoes



## Slicing a Potato



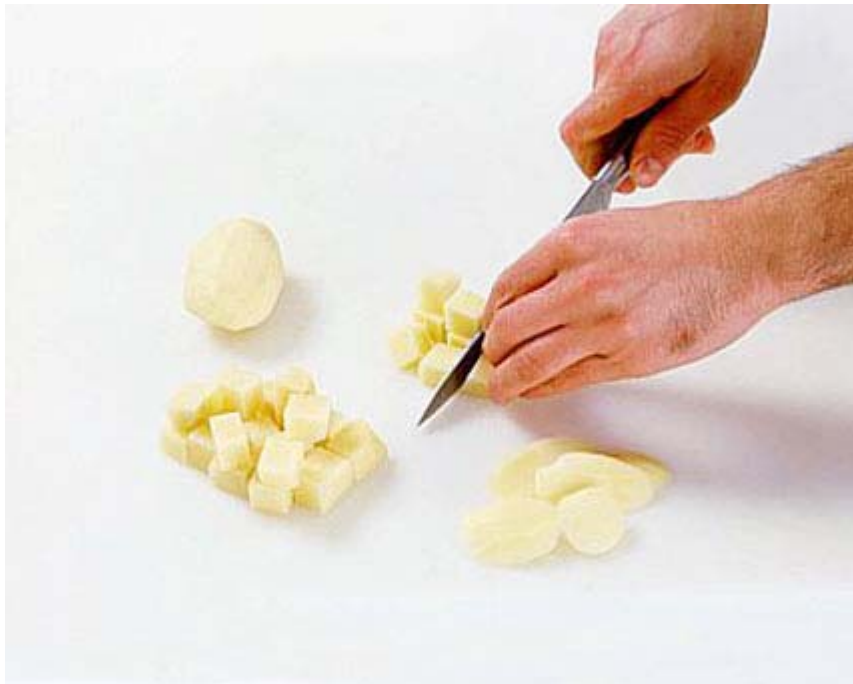
Cutting up potatoes with a knife

## Julienning a Potato



Cut the halves into wedges

## Dicing a Potato



Cutting across the potato strips to make dice



## CUTTING POULTRY

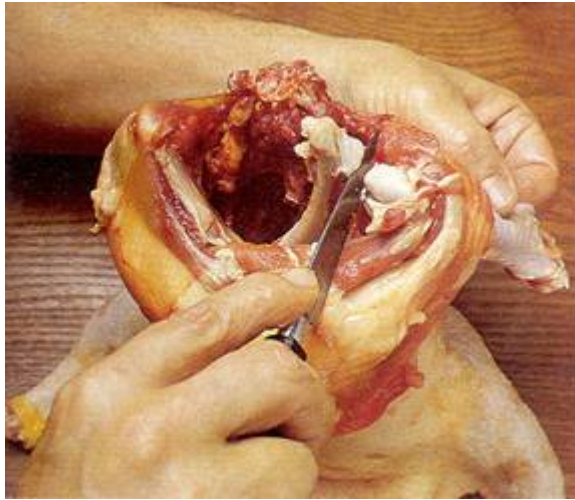
### Cutting Poultry into Eight Pieces



### Cutting Poultry into Twelve Pieces



## Butterflying Poultry



## Boning a Breast





## Creating a Supreme





## Boning a Thigh



## Creating a Pocket in a Breast for Stuffing



## Butterflying a Boned Breast



## Preparing Poultry for Roasting





## CUTTING SHALLOTS



### Trimming the Root



### Peeling a Shallot



## Slicing a Shallot



## Dicing a Shallot





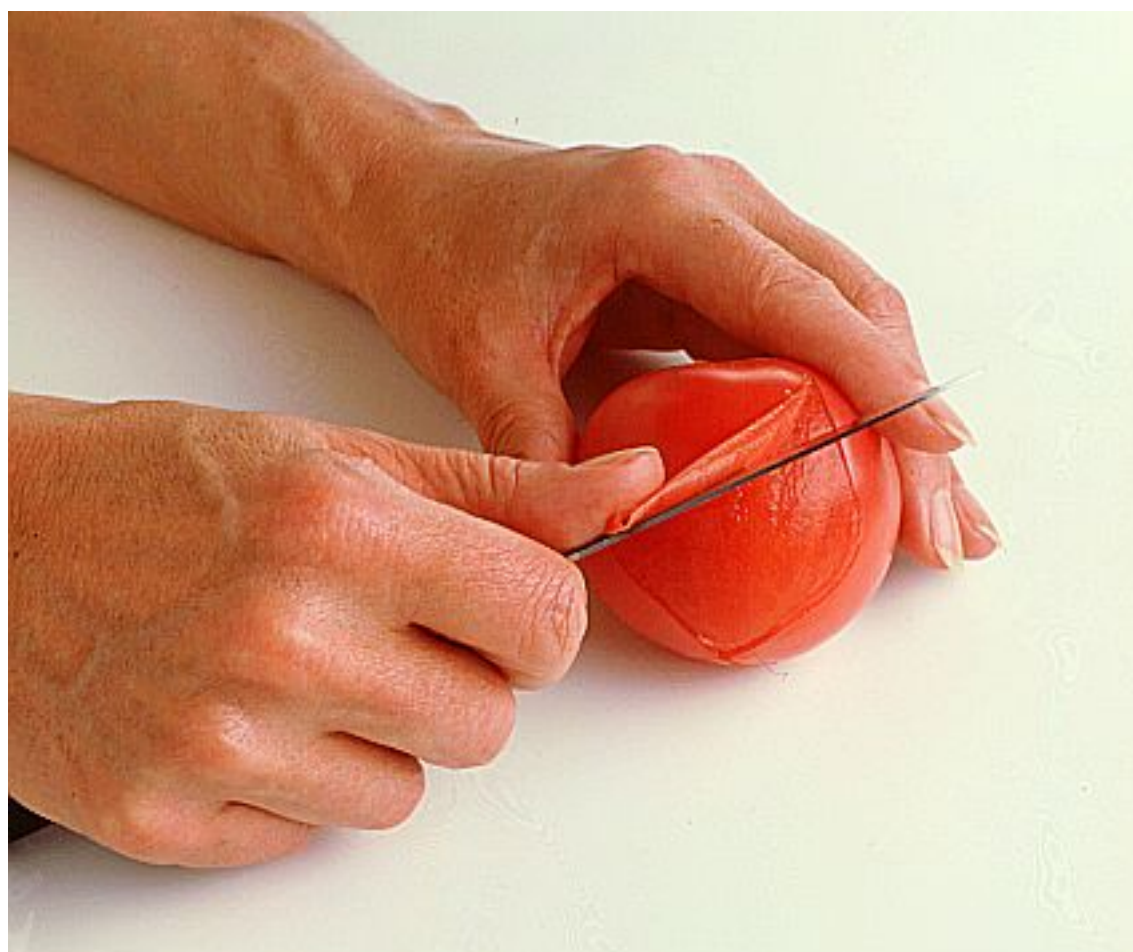
## CUTTING TOMATOES



### **Coring a Tomato**



## Peeling a Tomato with a knife



**Peeling a Tomato by Blanching**



**Slicing a Tomato**





### Coarsely Chopping a Tomato



### Seeding a Tomato







**Shredding a Tomato**





**Dicing a Tomato**



## CUTTING TURNIPS



**Peeling a Turnip**



## Slicing a Turnip





## Julienning a Turnip



## Dicing a Turnip



## CUTTING ZUCCHINI



### **Slicing a Zucchini**



## Julienning a Zucchini



## Dicing a Zucchini

